UNITED STATES DEPARTMENT OF AGRICULTURE
FOOD SAFETY AND INSPECTION SERVICE
WASHINGTON, DC

FSIS NOTICE

22-01 | 6/29/01

PROCEDURES FOR FSIS PERSONNEL DURING PRE-IMPLEMENTATION

PERIOD FOR "RETAINED WATER IN RAW MEAT AND POULTRY PRODUCTS; POULTRY CHILLING REQUIREMENTS"

I. What is the purpose of this notice?

This Notice provides instructions to Food Safety and Inspection Service (FSIS) personnel on their responsibilities and activities during the pre-implementation period for the January 9, 2001, final rule "Retained Water in Raw Meat and Poultry Products; Poultry Chilling Requirements." The final rule is effective January 9, 2002.

II. What is the policy underlying this notice?

A. Under the final rule, raw, single ingredient meat and poultry carcasses and parts will not be permitted to retain water resulting from post-evisceration processing unless the establishment preparing those carcasses and parts demonstrates, with data collected in accordance with a written protocol, that any water retained in the carcasses and parts is an inevitable consequence of the process used to meet applicable food safety requirements.

B. Additionally, the establishment will be required to disclose on the labeling of the meat and poultry products the maximum percentage of retained water in the raw product. Establishments having data or information to demonstrate that their products do not contain retained water will not be required to label the products and could include a no-retained-water statement on the label.

C. FSIS believes that, particularly during the pre-implementation period, most activity relating to the final rule will be occurring in poultry establishments because the conventional chilling method is a water bath. However, the regulatory requirements apply equally to meat products that are subjected to post-evisceration processes that result in water retention.

DISTRIBUTION: Inspection Offices; T/A Inspectors; Plant Mgt; T/A Plant Mgt; TRA; ABB; PRD, Import Offices

NOTICE EXPIRES: 7/01/02

OPI: OPPDE/IESDS

III. What is the pre-implementation period and how will FSIS procedures change during this period?

A. The pre-implementation period began when the final rule was published, January 9, 2001, and will end when the final rule becomes effective, January 9, 2002.

B. FSIS personnel will respond to the publication of the final rule by terminating any activities they have performed to verify that establishments are meeting regulatory requirements that were removed from the regulations. For example:

1. Requirements prescribing how to thaw frozen poultry and drain ready-to-cook poultry, §381.65(i).

2. Requirements on how establishments can chill parts of carcasses, §381.65(k)(1).

3. Requirements related to harvesting detached ova, §381.65(q).

4. The requirement that establishments must file a description of chilling and freezing procedures with the Inspector-In-Charge (IIC), §381.66(a).

5. The prescriptive requirements for water reconditioning systems for poultry chillers, §381.66(a).

C. The final rule also removed the requirements that the establishment submit written notice of any adjustments to washing, chilling, and draining methods before any changes are made and provide FSIS with data showing that the adjustments are effective in meeting existing water limits.

IV. Are there any exceptions to this change in procedures?

If an establishment has included one of these deleted regulatory requirements as part of its Sanitation Standard Operating Procedures (SSOPs) or Hazard Analysis and Critical Control Point (HACCP) system, it is subject to verification unless and until the establishment performs a reassessment and decides to change the features of its system.

V. Do FSIS personnel still have to follow up on Noncompliance Records (NRs) that have been written since January 9, 200l?

If NRs have been written since January 9, 2001, based on requirements that are no longer part of the regulations and listed above, the NRs should be withdrawn and the records corrected.

VI. What activities should establishments be carrying out during this period?

A. The final rule specifies that establishments need data to support their label declarations. Collection and analysis of relevant data is an activity that establishments may perform during the pre-implementation period. This set of activities, called pre-implementation experimentation, includes the submission of a protocol to FSIS for review by the Technology Program Development Staff (TPDS):

by mail to: USDA/FSIS/OPPDE/TPDS,
300 Twelfth Street, SW.
Washington, DC 20250;
or by facsimile to: (202) 205-0080;
or by e-mail to: http://www.tpds.protocols@usda.gov/

B. New 9 CFR 441.10(d) lists the elements to be included in the protocol. Attachment 1 of this Notice is the checklist that TPDS will use in reviewing protocols. FSIS will notify establishments about the outcome of the review no more than 30 days after the Agency receives the protocol. Attachments 2 and 3 are samples of the letters that will be sent. FSIS encourages establishments to send completed protocols that will minimize FSIS review time.

C. The pre-implementation experimentation period for an establishment will begin when the establishment receives a message that FSIS does not object to the protocol. Such a notification will be supplied to Field Operations (FO), including the IIC, who will then assume leadership for the Agency in observing establishment data collection and analysis as described in the establishment's protocol. The IIC will have a checklist (Attachment 7) to use to report this or her observations to OPPDE.

VII. What is the purpose of data collection and analysis during the pre-implementation period?

A. Data collection and analysis during this period will provide important information on two items:

1. The establishment will determine the naturally occurring water in the raw materials it uses, at minimum on a whole-bird basis; and

2. The establishment will determine the minimum amount, if any, of retained water in its products (single ingredient raw meat and poultry) leaving the establishment as a result of the processes used to meet applicable food safety requirements.

VIII. Where will the naturally occurring moisture be measured?

In both poultry and red-meat plants, the naturally occurring moisture should be measured after evisceration and before any processes that could add water have been applied to the carcasses. In poultry plants, this point may be after viscera and crop removal.

A. Pre-evisceration and evisceration processes not subject to the retained water regulation include:

1. Flushing with water of stomachs, small intestines, large intestines, rectum, braided marrow gut, and chitterlings to remove digestive tract contents.

2. Scalding of pork stomachs, pork tongues, and beef lips, intestines, and stomach.

3. Flushing the gizzard with water washing to remove digestive tract contents.

4. Washing with water to remove excess blood, e.g. hearts, livers, brains, and tendons.

5. Washing beef heads with water.

B. Post-evisceration processes subject to the retained water requirements include:

1. Post-evisceration washing of livestock and poultry carcasses with hot water, cold water, or an antimicrobial, including on-line reprocessing systems.

2. Livestock carcass spray chilling with or without an antimicrobial.

3. Post chill spraying of meat and poultry carcasses or parts with water or an antimicrobial solution.

4. Water or ice chilling with or without an antimicrobial used to remove heat from parts: hearts, kidneys, livers, tongues, cheeks, salivary glands, spleens, pancreases, ears, tails, or head meat trimmings including head meat, cheek meat, or tongue meat.

5. Water or ice chilling of poultry carcasses or giblets with or without an antimicrobial.

6. Spraying byproducts with an antimicrobial after they have been converted from their natural state to an edible state, e.g. hearts, livers, tongues, cheeks, salivary glands, spleens, pancreases, chitterlings, stomachs, ears, and tails.

7. Spraying bones with an antimicrobial used for advanced meat recovery systems or for mechanical deboning.

8. Spraying meat trimmings including head meat, cheek meat, or tongue meat with an antimicrobial of meat trimmings.

9. Thawing of meat, byproducts, poultry, or giblets in water.

IX. Will FSIS review the data collected and analyzed by the establishment?

The IIC will periodically review data for naturally occurring water and for percent of retained water. The IIC will report on the checklist the naturally occurring moisture by class of product; OPPDE will review and analyze these levels.

X. Can the establishment have more than one level of naturally occurring water for a product?

Yes. An establishment is permitted to have more than one level of naturally occurring water if necessary to account for seasonal variability. Ultimately, labeling may need to reflect any differing levels.

XI. Will the establishment be permitted to vary parameters of its process during the pre-implementation period?

During the pre-implementation experimentation period, the establishment may vary the parameters of its processes that could affect water retention levels, such as time in the chiller or degree of cooling achieved, as long as the general performance standard in 9 CFR 381.66(a) and the *Salmonella* performance standards in 9 CFR 310.25(b) and 381.94(b) are met. FSIS intends to remove the prescriptive time and temperature requirements now in 9 CFR 381.66(b). FSIS understands that these requirements severely constrain the possibilities for experimentation in poultry processing. Given this fact, using the authority of 9 CFR 381.3(b), the Agency has determined that, for the purposes of pre-implementation experimentation, the specific time/temperature requirements in 9 CFR 381.66(b) will not be enforced. However, during any pre-implementation experimentation, the establishment must meet applicable food safety requirements. FSIS considers the *Salmonella* performance standards to be the applicable food safety requirements for products for which they now exist.

XII. Can an establishment conduct pre-implementation experimentation even if it has failed *Salmonella* verification sets?

FSIS will continue its verification testing for *Salmonella* during the pre-implementation period. To avoid any difficulties that could jeopardize establishment HACCP systems, FSIS advises that pre-implementation experimentation should not begin if an establishment has one or two consecutive *Salmonella* verification set failures.

XIII. The final rule states that, because *Salmonella* performance standards are not yet applicable to turkeys, establishments may adopt practicable criteria for gathering data on turkeys. How will turkey data collection be judged?

A. FSIS has not amended its regulations to establish a pathogen reduction *Salmonella* performance standard for turkey carcasses. The Agency has, however, completed data collection and analysis for this class of poultry using the same techniques that it used to establish other *Salmonella* performance standards. The Agency has determined what parameters (n and c) it will propose as the *Salmonella* performance standard for these products. The intended turkey carcass performance standard is included as Attachment 4. FSIS will consider protocols from establishments that produce turkey carcasses that include other microbiological

targets. Agency decisions about the acceptability of such alternative organisms will be based on FSIS expert judgment about whether there is an indicator organism relationship between the alternative organism and *Salmonella*.

B. FSIS has begun taking sponge samples from the back and thigh of turkey carcasses and will share results with establishments as feedback on whether their processes are meeting probable food safety standards. However, the Agency will not enforce those standards under §381.94(b).

XIV. What activities will FSIS carry out during the pre-implementation period?

A. FSIS in-plant activities during pre-implementation experimentation will consist of review and analysis of data and observation of processes carried out by the plant as part of its pre-implementation experimentation. These activities will be performed at the discretion of the IIC using a checklist designed to verify that the protocols are being followed (Attachment 7).

B. On rare occasions during pre-implementation experimentation, and at randomly selected establishments, FSIS may choose to take one or more product samples for laboratory analysis. The purpose of any such sampling would be to practice the sample preparation. This product sample will be taken at the point where naturally occurring water is being measured. The sample will be taken according to the sampling procedures described in Attachment 5 and FSIS will employ the laboratory analysis method described in Appendix A to the final rule. Any such sampling will be directed, and in-plant personnel will receive appropriate instructions. FSIS will share laboratory results with the establishment from which such sample was taken.

XV. When will pre-implementation experimentation be concluded?

Pre-implementation experimentation will be concluded when an establishment begins labeling its products in conformity with the regulatory requirements of this final rule. In no case can this be later than January 9, 2002.

XVI. How will FSIS develop a national baseline for naturally occurring water in poultry, given that Handbook 8 and its successor cannot be used?

A. The preamble to the final rule suggested that FSIS will conduct a baseline study to establish the naturally occurring moisture expected in various classes of poultry products. The Agency's current thinking, however, is that FSIS' scarce resources should not be diverted from food safety verifications to this purpose, and that such a baseline may be developed from establishment data. Each establishment producing product subject to this final rule needs to know what the level of naturally occurring water in its raw materials is in order to have data to support its labeling decisions. FSIS believes that the establishment data on naturally occurring moisture can serve as the establishment baseline, and that groups of establishment results could be aggregated and analyzed to provide a national baseline.

B. National baseline data would be expressed as a range and would be necessary only if establishment baselines for naturally occurring moisture in a particular class of product revealed, on analysis, wide and unexpected variability. FSIS would establish a national baseline in order to be sure that consumers were not being misled by labeling requirements and policies. If this situation arises, FSIS will notify affected stakeholders and establish a date when use of the national baseline will begin.

C. FSIS believes that, for any particular class of poultry products, establishment baselines (or, alternatively, a national baseline) would be necessary for whole birds only. Computations from whole-bird levels and known ratios could support other levels for parts. At the request of Agriculture Marketing Service, FSIS is revising the poultry classes in its regulations to better reflect current market practices; this proposed rule will include the usual comment period. However, FSIS will use the poultry market classes in this proposed rule to establish market classes for various poultry products. These market classes are described in Attachment 6.

XVII. How does FSIS plan to determine the moisture content of poultry products?

FSIS will sample tissue from poultry thighs and use the known ratio of the moisture content of the thigh to that of the whole bird to compute the moisture content of the whole bird.

A. Where will the **Agency** get the data necessary to compute the ratio? FSIS will compute thigh-to-whole-bird moisture content ratios using data in USDA's Nutrient DataBase for Standard Reference (the former Handbook 8).

B. How will the Agency **compute** the moisture content for a whole bird? FSIS will analyze the moisture content of a thigh sample and divide the result by the known thigh-to-whole-bird moisture content ratio.

XVIII. Can an establishment follow a similar procedure?

Yes, an establishment may follow the same procedure on a routine basis after the establishment has determined the level of naturally occurring moisture in whole birds.

XIX. What principles govern the labeling of products that are subject to the retained-water final rule?

A. The final rule applies to raw, single-ingredient, whole, ground, or cut-up meat or poultry products that retain water that has been used in post-evisceration processing to meet applicable food safety requirements. The final rule does not change existing labeling requirements or policies. However, the rule does require labeling declaring any water retained by carcasses and parts of carcasses resulting from post-evisceration processing that was done to meet applicable food safety requirements. Any water retained over naturally occurring moisture in such products must be reflected in a prominent statement on the principal display panel of the product label, e.g., "up to X% retained water," or "contains X% retained water" for single-ingredient raw product.

B. The generic labeling regulations §317.5 and §381.133 apply to retained-water products as they do to other single-ingredient products. This means that most labels for these products can be generically approved because the retained water statement is not considered to be a claim.

C. Retained water in single-ingredient raw product has no effect on standards of identity, composition, or labeling of multi-ingredient product. For example, a multi-ingredient sausage or fresh sausage containing meat from carcasses, parts, or trimmings containing retained water does not need to reflect this retained water on the label because the sausage is not a single ingredient product. Also, this retained water is not counted as part of the 3 percent to facilitate chopping and mixing (§319.140 and §319.141) or as part of the water in an ingredient statement. A multi-ingredient product that is made from raw product containing retained water may be subject to a maximum limit for water in the finished product. For example, cooked sausages such as Polish sausage, cotto salami, and similar sausages may contain no more than 10 percent added water, even if they are made with single-ingredient raw meat containing retained water; the 10% cannot be exceeded regardless of the source of the water.

D. Retained water in raw single-ingredient meat and poultry products may have an effect on standards of identity, composition, or labeling when such product is used to produce another raw single-ingredient meat product that has an added water limitation. For example, when beef trimmings that have been sprayed with chilled water so they contain 5% retained moisture are used to make a single ingredient raw ground product, like ground beef or hamburger, the resulting product must be labeled to declare any retained water above naturally occurring water. The retained water may be the result of spraying trimmings prior to grinding or spraying the ground product to meet food safety requirements. Also, single-ingredient ground poultry produced from poultry containing 5% retained water would be required to be labeled to declare any retained water above naturally occurring water.

XX. Do antimicrobial solutions used to meet applicable food safety requirements need to be declared on the label when processing results in retained water?

A. Solutions containing chlorine dioxide or acidified sodium chlorite used to treat carcasses or parts are secondary direct additives, according to Food and Drug Administration (FDA) regulations (21 CFR 173). FSIS considers these secondary direct additives to be processing aids: they do not need to be declared on the label when they are used as permitted in 21 CFR 173 in pre-chill and chilling operations. However, they may not be present in the finished product or may be present at such low levels that they have no continuing functional effect.

B. FSIS has permitted the use of food grade organic acids as processing aids (secondary food additive) for spraying meat or poultry carcass and parts. They may be used in pre-chill spraying and in chilling systems with no labeling requirement. FSIS allows the use of trisodium phosphate during pre-chill on beef carcasses, pre- and post-chill on poultry carcasses, in poultry chilling systems, and post-chill on poultry parts, with no labeling requirement. Food grade organic acids and trisodium phosphate used to treat carcass, split carcasses, or parts are generally recognized as safe (21 CFR 184 and 21 CFR 182.1778) as direct additives and are generally

permitted in products as an ingredient at the levels that occur when used in accordance with good manufacturing practices. For example, citric acid is a generally recognized as safe (GRAS) substance and, when used in accordance with §184.1(b)(1), may be used in food with no limitations other that current good manufacturing practices.

XXI. Is there a size requirement for the prominent lettering in the retained-water statement?

There is no letter size requirement for the percent-retained-water statement. Prominence is determined by several factors, including size of lettering in the statement compared with other lettering on the label, location of the statement, and color contrast between the lettering and the background.

XXII. Does retained-water product that is shipped for further processing have to bear a retained-water statement?

All raw, single-ingredient product with water retained as a result of post-evisceration processing used to meet a food safety standard must be labeled to reflect that fact.

XXIII. Can products with different retained water levels ever bear the same retained-water labeling statement?

Yes. The retained-water statement can reflect the maximum percentage retained water of any of the products. For example, two products, each with different retained water levels, prepared by two different establishments owned by the same company, may be labeled, "less than X% retained water" or "contains up to X% retained water." Also, a package of mixed parts, each with different water retention levels, may bear such a statement, or the parts may be listed with separate retained-water statements.

XXIV. How does FSIS plan to verify the retained-water final rule after January 9, 2002?

A. As indicated in the preamble to the final rule, FSIS intends to conduct marketplace sampling as a major means of verifying compliance with the retained water requirements. It is expected that at regular, although as yet undefined intervals, FSIS will sample, in the marketplace, labeled products that have been produced in establishments and secure laboratory analysis to determine whether they are misbranded. Inspection program personnel, including compliance officers, will receive specific sampling instructions, as appropriate.

B. The standard against which retained moisture in a given product will be judged will be computed by adding the establishment baseline level of naturally occurring water in the raw material (unless a national baseline established by FSIS is in effect) to the labeled level of retained water, if any, and a factor to account for reasonable variability. Current thinking is to allow a 20% variation from the stated maximum retained moisture on any one market sample. This is consistent with the variation allowed for nutritional labeling and seems to be appropriate. When an FSIS sample result exceeds the stated maximum retained moisture stated on the product label by more than 20%, the plant will be notified of the FSIS results.

C. FSIS expects that most samples will be found to comply with regulatory requirements. However, if a sample from an establishment is found to be out of compliance, FSIS will seek additional data from various sources, including in-plant personnel, establishment records, the establishment's analysis in support of the label declaration, and product samples, to determine the course of action.

D. FSIS inspection program personnel who, through analysis of data, believe that establishments may be systematically adulterating and misbranding their products, may submit their analytic information through supervisory channels, and FSIS may determine that special sampling is desirable.

E. FSIS does not plan to use a method of analysis different from the one described in Appendix A unless and until there are data that definitively establish the relationship between that method and an alternative. If such data become available and FSIS or others are then able to use alternative methods, the Agency will make the information publicly available and establish an effective date for use of the alternatives.

XXV. Who should one contact for further information about pre-implementation activities?

Contact Dr. Arshad Hussain, Director, Inspection and Enforcement Standards Development Staff, OPPDE, FSIS, USDA, Room 202 Annex, Washington, DC 20250.

Phone: 202-720-3219
Fax: 202-690-0824
e-mail: arshad.hussain@usda.gov

/s/ Philip S. Derfler

Deputy Administrator
Office of Policy, Program Development
and Evaluation

ATTACHMENT 1

Protocol Elements Checklist

1. Purpose statement: The primary purpose of the protocol should be clearly and succinctly stated.

2. Type of washing and chilling system used should be carefully described.

3. Configuration and any modifications of the chiller system components, including the number and type of chillers in a series and arrangements of the chilling system components, and the number of evisceration lines feeding into a chiller system should be carefully described.

4. Special features in the chilling process should be described, including antimicrobial treatments, length and speed of the dripping line.

5. Variable factors that affect water absorption and retention, such as time in the chiller water, water temperature, agitation, and other factors must be described.

6. Standards to be met by the chilling system must be described.

7. Testing methods used, both for measuring water absorption and retention and for sampling and testing product for pathogen reductions at various chilling equipment settings and chilling time-and-temperature combinations, should be described. The number of samples, type of samples, sampling time period, and type of testing or measurement should be included.

8. The protocol should explain how data obtained are to be reported and summarized. The criteria for evaluating the results and the basis for conclusions to be drawn should be explained.

9. Conclusions. The protocol should provide for a statement of what the data obtained demonstrated and what conclusions were reached.

Sample No Objection Letter

Mr. John Doe
Quality Assurance Manager
Generic Establishment
Anywhere Lane
Anywhere City, State 00000

Dear Mr. Doe:

We have received and reviewed your written protocol determining the amount of water absorption and retention that is an unavoidable consequence of your process used to meet food safety requirements.

Based on the information and data submitted, we have no objection to the written protocol. Please be advised that this protocol must be maintained on file and available to the Food Safety and Inspection Service (FSIS). Any revisions to this protocol must be submitted to this office for review.

Sincerely,

Charles Edwards
Director
Technology Program Development Staff
Office of Policy, Program Development, and Evaluation

cc:
Technical Service Center
District Office
IIC

Sample Objection Letter

Mr. John Doe
Quality Assurance Manager
Generic Establishment
Anywhere Lane
Anywhere City, State 00000

Dear Mr. Doe:

We have received and reviewed your written protocol determining the amount of water absorption and retention that is an unavoidable consequence of your process used to meet food safety requirements.

Based on the information and data submitted, the following checked items have not been included and must be submitted with a revised protocol:

1. _____Purpose statement.

2. _____Type of washing and chilling system used.

3. _____Configuration and any modifications of the chiller system components.

4. _____Special features in the chilling process.

5. _____Description of variable factors in the chilling system.

6. _____Standards to be met by the chilling system.

7. _____Testing methods to be employed.

8. _____Reporting of data and evaluation of results. Should explain how data obtained are to be reported and summarized. The criteria for evaluating the results and the basis for conclusions to be drawn should be explained.

9. _____Conclusions. The protocol should provide for a statement of what the data obtained demonstrated and what conclusions were reached.

If you have any further questions, please contact me at (202) 205-0675.

Sincerely,

Charles Edwards
Director
Technology Program Development Staff
Office of Policy, Program Development, and Evaluation

PART 381--POULTRY PRODUCTS INSPECTION REGULATIONS

TABLE 2. - SALMONELLA PERFORMANCE STANDARDS[a]

Class of Product	Performance Standard (percent positive for *Salmonella*)	Number of samples tested (n)[b]	Maximum number of positives to achieve Standard (c)[b]
Young chicken carcasses [c]	20.0%	51	12
Ground chicken	44.6%	53	26
Ground turkey	49.9%	53	29
Young turkey carcasses	19.6%	56	13
Goose carcasses	13.7%	54	9

a. Performance Standards are FSIS's calculation of the national prevalence of *Salmonella* on The indicated raw products based on data developed by FSIS in its nationwide microbiological baseline data collection programs and surveys. Copies of Reports on FSIS's Nationwide Microbiological Data Collection Programs and Nationwide Microbiological Surveys used in determining the prevalence of *Salmonella* on raw products are available in the FSIS Docket Room.

b The values for *Salmonella* n and c are the criteria for evaluating sample results to determine whether an establishment is meeting the standard. The number of samples n was selected to be greater than 50 so as to measure establishment performance over a minimum period of time. The n and c are selected so that an establishment has an 80% chance of passing when operating at the standard level. Because (n, c) must be integers, exact probabilities of 80% cannot be expected.

c Young chicken carcasses processed under Chinese Buddhist, Chinese Confucian, and kosher noneviscerated exemptions are exempt from the young chicken *Salmonella* performance standards.

Sampling Procedure for Retained Water Determination (Poultry)

1. Take a randomly selected sample from a whole-carcass bird. The sample will include a complete thigh, including the bone, muscle, and skin, with associated fat.

2. After removal from the carcass, immediately place the sample in an impermeable container and seal the container to prevent the loss of any water.

3. Keep the sample under refrigeration until it is shipped.

4. Complete the FSIS form submitted with the FSIS-generated request for sampling.

5. It is recommended that samples not be shipped over a weekend.

PART 381 -- POULTRY PRODUCTS INSPECTION REGULATIONS

1. The authority citation for part 381 continues to read as follows:
Authority: 7 U.S.C. 138f; 7 U.S.C. 450; 21 U.S.C. 451-470; 7 CFR 2.18, 2.53.

2. Section 381.170 would be amended by revising paragraph (a) to read as follows:
§ 381.170 Standards for kinds and classes, and for cuts of raw poultry**.**
(a) The following standards specify the various classes of the specified kinds of poultry, and the requirements for each class:

(1) Chickens--(i) Rock Cornish game hen or Cornish game hen. A "Rock Cornish game hen" or "Cornish game hen" is a young immature chicken (usually less than 5 weeks of age), of either sex, with a ready-to-cook carcass weight of not more than 2 pounds. (ii) Broiler or fryer. A "broiler" or "fryer" is a young chicken (usually less than 10 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin and flexible breastbone cartilage. (iii) Roaster or roasting chicken. A "roaster" or "roasting chicken" is a young chicken (usually less than 12 weeks of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin and breastbone cartilage that is somewhat less flexible than that of a broiler or fryer. (iv) Capon. A "capon" is a surgically neutered male chicken (usually less than 4 months of age) that is tender-meated with soft, pliable, smooth-textured skin.
(v) Hen, fowl, baking chicken, or stewing chicken. A "hen," "fowl," "baking chicken," or "stewing chicken" is an adult female chicken (usually more than 10 months of age) with meat less tender than that of a roaster or roasting chicken and with a nonflexible breastbone tip.
(vi) Cock or rooster. A "cock" or "rooster" is an adult male chicken with coarse skin, toughened and darkened meat, and a nonflexible breastbone tip.

(2) Turkeys--(i) Fryer-roaster turkey. A "fryer-roaster turkey" is a young immature turkey (usually less than 12 weeks of age), of either sex, that is tender-meated and with soft, pliable, smooth-textured skin, and flexible breastbone cartilage. (ii) Young turkey. A "young turkey" is a turkey (usually less than 6 months of age), of either sex, that is tender-meated with soft, pliable, smooth-textured skin and breastbone cartilage that is less flexible than that of a fryer-roaster turkey. (iii) Yearling turkey. A "yearling turkey" is a fully matured turkey (usually less than 15 months of age), of either sex, that is reasonably tender-meated with reasonably smooth-textured skin. (iv) Mature or old (hen or tom) turkey. A "mature turkey" or "old turkey" is an adult turkey (usually more than 15 months of age), of either sex, with coarse skin and toughened flesh. Sex designation is optional.

(3) Ducks--(i) Duckling. A "duckling" is a young duck (usually less than 8 weeks of age), of either sex, that is tender-meated and has a soft bill and soft windpipe. (ii) Roaster duck. A "roaster duck" is a young duck (usually less than 16 weeks of age), of either sex, that is tender-meated and has a bill that is not completely hardened and a windpipe that is easily dented. (iii) Mature duck or old duck. A "mature duck" or an "old duck" is an adult duck (usually more than 6 months of age), of either sex, with toughened flesh, a hardened bill, and a hardened windpipe.

(4) Geese--(i) Young goose. A "young goose" is an immature goose, of either sex, that is tender-meated and has a windpipe that is easily dented. (ii) Mature goose or old goose. A "mature goose" or "old goose" is an adult goose, of either sex, that has toughened flesh and a hardened windpipe.

(5) Guineas--(i) Young guinea. A "young guinea" is an immature guinea, of either sex, that is tender-meated and has a flexible breastbone cartilage. (ii) Mature guinea or old guinea. A "mature guinea" or "old guinea" is an adult guinea, of either sex, that has toughened flesh and a nonflexible breastbone.

Retained Moisture Checklist for IICs

Establishment Name:

Establishment Number:

1. Product covered by the establishment's protocol:_____.

2. Date of FSIS no-objection letter that applies to the protocol:_____ .

3. Indicate where product sampling occurs during the sampling and analysis to determine post-evisceration naturally occurring and retained water:
_____.

4. Date of bi-weekly check to verify that establishment is following the protocol:_____.

5. At the end of the experimentation period:

a. Naturally occurring moisture for the product sampled at the point described in 3. above:_____.

b. Retained moisture for the product described in 1 above:_____

c. Check to indicate that you have examined all labels relating to the product described in 1. above and that they have been approved:-
_____.